

a Mare

*Should you have any special dietary requirements or allergies, please inform your waiter.
We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences*

*Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies
on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday
falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.*



VEGETARIAN MENU 135PP

Classic Wine Pairing 95PP

Sommelier Wine Pairing 185PP

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Mozzarella di bufala

Local buffalo mozzarella, heirloom cherry tomato, nectarine

Asparagi

Charcoal grilled local green asparagus, white asparagus cream, preserved lemon

Penne arrabbiata

Penne, burrata, arrabbiata, pangrattato

Parmigiana di zucchini

Zucchini parmigiana, smoked mozzarella, basil pesto, lightly fried zucchini flowers

Broccolini

Wood roasted broccolini, fava bean purée, chilli, roasted macadamia

Panna cotta

Whipped panna cotta, fresh strawberries, lemon, basil

Scan the QR code for more information on wine pairings





VEGAN MENU 135PP

Classic Wine Pairing 95PP

Sommelier Wine Pairing 185PP

Focaccia

Traditional focaccia, extra virgin olive oil, aged balsamic

Asparagi

Charcoal grilled local green asparagus, white asparagus cream, preserved lemon

Broccolini

Wood roasted broccolini, fava bean purée, chilli, roasted macadamia

Trofie arrabbiata

Trofie arrabbiata, chilli pangrattato

Cavolfiore

Wood roasted cauliflower, tomato glaze, black garlic, Piedmont hazelnut, herbs

Rucola

Rocket salad with balsamic dressing

Sorbetto

House made chefs choice sorbet

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